

AMENDMENTS TO THE SPECIFICATION

Page 8, line 5 of the PCT publication, 29°C should be changed to -29°C.

AMENDMENT TO THE ABSTRACT

Please replace the PCT publication abstract with the following abstract:

It is disclosed a low-cholesterol whole shrimp a method of obtaining same comprising: (a) to provide a plurality of frozen, peeled and deheaded shrimps; (b) to freeze drying the whole shrimps to a humidity content of approximately 1 to 10%; (c) to extract the cholesterol from the dehydrated shrimps by means of a stream of a supercritical solvent which is selective to lipids, at a temperature between 36-39°C and at a pressure between 275-345 bar; (d) to rehydrate the shrimps in a vacuum chamber with water in a relationship of about 1-10mL per g shrimp at vacuum and room temperature by about 1-5 hours; and (e) to cook said plurality of whole shrimp with steam.